

# PENEDO GORDO

HERDADE  
PENEDO  
GORDO



Denomination: Regional Alentejo

Origyn: Borba, Alentejo

Year: 2022

Grape Variety: Roupeiro (45%), Antão Vaz (45%), Chardonnay (10%)

Alcohol Content (%vol): 13  
Residual Sugar (g/dm<sup>3</sup>): ≤ 1,5  
Total Acidity (g/l): 6



Winemakers: Fernando Machado and Henrique Lopes

Grapes harvested and worked to avoid oxidation.  
Flotation and low temperature controlled fermentation.

Visual: Very clear and light lemony color.

Aroma: Very young fruity aromas with some tones of spring flower.

Flavour: It's a dry wine, yet pretty round. A very own minerally and acidity matches perfectly with the generous amount of alcohol.

Bottle: *Bordalesa 750ml* EAN: 5603238473704

Weight: 1,21 kg

Case: 6 bottles EAN: 15603238473763

Weight: 7,40 kg

Measures: 219mmX150mmX334mm

Pallet: *Europalette 100 cases*

Weight: 761 kg

Measures: 120cmX80cmX160cm

Bottle: *Bordalesa 375ml* EAN: 5603238471854

Weight: 0,66 kg

Case: 12 bottles EAN: 25603238473814

Weight: 8,19 kg

Measures: 270mmX205mmX270mm

Pallet: *Europalette 84 cases*

Weight: 710 kg

Measures: 120cmX80cmX176cm

This is a very easy wine, that can pair easily with several kinds of food, as an example, there is several types of small fish, grilled bird meat, Asian food or even a salad. Also works very well as an appetizer during summer season.

It should be served at a temperature between 10°C and 12°C.

It should be stored vertically in a dry and cool spot, protected from light.

Produced by:

Herdade Penedo Gordo

7150-308 Orada - Borba

Tel. + 351 224 157 810 - 224 157 811

info@quintadasarcas.com

www.penedogordo.com

